

# GIULIANO ROSATI

## VALPOLICELLA RIPASSO

*Verona, Italy*

**REGION:** Verona

**SOIL:** Calcareous clay

**VARIETIES:** Carvinone, Corvina, Rondinella

**VITICULTURE:** Fruit was sourced from 12 year-old vines at the Santa Herminia and La Perseverancia vineyards (nearly 2,500 and 2,300 ft above sea-level). Average yields of 4.2 tons/acre.

**VINIFICATION:** Fermentation with maceration in steel for 10 days at 25°C, with daily pumpovers and delestage. Refermentation in January on the Amarone pomace; for every litre of Amarone, 2 litres of Ripasso are produced.

**AVAILABLE SIZES (L):** 0.750

**ALCOHOL:** 14%

**TASTING NOTES:** This is a very classically-styled Ripasso. Brilliant ruby red; scents of ripe blackberry, clove, tobacco, and liquorice; full-flavored palate, velvety, crisp, and refreshing. The wine is aged in oak and this process had imparted background tones of vanilla and toasted nut.

